1: Staden--134-135 (1553-54) 1928 Tupinamba
116, 226

"In the same way they take the fish by the sea shore. They have keen sight, and as soon as a fish jumps they shoot and seldom miss. When they have hit the fish they jump into the water and swim after it. Some large fish, on feeling the arrow, sink to the bottom, but the savages will dive to a depth of well-nigh six fathoms to get them."

1: Staden--135 (1553-54) 1928 Tupinamba
116, 226, 431

"They use also small nets which they make out of long pointed leaves called Tockaun, and when they fish with nets several gather together, each man having his own station where the water is shallow, and they beat the water, driving the fish down into the nets. He who catches the greatest number divides his catch with his fellows."

1: Staden--136 (1553-54) 1928 Tupinamba

116, 226, 251

"It happens at times that those who live at a distance from the sea come down to catch fish which they bake until they are hard, after which they pound them into a kind of meal. This meal when dried lasts a long time, and they carry it back with them to their homes and eat it with roots. Otherwise, if they took the baked fish home, it would not keep for long, since they do not salt it. Also the meal goes further than the fish if baked whole."

2: Thevet--130 (1555) 1878 Tupinamba
116, 226

Entering naked into a river or the sea, they shoot fish with arrows, at which they are very skillful, then they pull them out of the water with a string made of cotton or treebark, or the fish being dead come to the surface.

2: Thevet--132 (1555) 1878 Tupinamba
116, 226

They collect the oysters clinging to trees along the shore (mangroves) and consider them better and healthier than the big ones found in the sea [AM: summarized]

4: Léry--II, 2 (1557) 1880 Tupinamba
116, 226, 251

The savages seeing such big swarms of fish frothing in the sea, shoot suddenly among them with such markmanship that at almost every shot they transfix several of them with their long arrows. The fish shot in this way cannot go to the bottom and the men swim out and collect them. The flesh of these fish is very palatable, more so than anything else; and after they are dried on the barbecue they make excellent flour.

4: Léry--II, 6
116, 226, 501

(1557) 1880

Tupinamba

They make fish hooks out of thorns and their lines out of fibers of a grass which they call tou[illegible]on, that is prepared in the same way as flax, and is far stronger. They not only fish from the shore and coast, but also from small rafts which they call piperis, made of five or six round sticks, thicker than the arms, tied together with creepers. Sitting on them with out-stretched legs, they go wherever they wish on sea or river, using a small flat stick as a paddle. These piperis are a fathom long and two feet wide and cannot withstand a storm. Moreover, only one man can sit on them.

6: Abbeville--204v-205 (1611) 1614 Tupinamba
116, 226, 262

There are also mussels (moules) which they call Xerourou similar to ours but much larger, and more delicious, they are the everyday food of the Indians as well as oysters, because they are easy to find, and are in great abundance...

There are pools in several places full of small fish [205] ... When the winds dry them up the Topinamba eagerly catch and gather these fish, which are delicious to eat.

They are no less dexterous at fishing which they do daily... bringing back as many fish as they desire. [307]

They use nets which they call pouyssa, ... which they make themselves.

They use small fish hooks called pinda for the small and medium-sized fish and harpoons for the larger sea cows [vaches marines] and others... [307v]

They have many stone barrages, which they build on the seashore, and others of wood and branches which they make at the outlets of small rivers and are used instead of fish baskets. Fish of different kinds enter with the tide and at low ebb they are stopped and taken in great quantity. They also have another method for taking fish when they are in schools and jump above the water to the waist and push their small canoes along the shore with their hands, inclining them on one side with such deftness that the fish jump [308] and fall into them in great quantities. Sometimes they bind together two canoes at both ends, and while one paddles, the others strike the water so that the frightened fish jump and bouncing up fall back in their canoes.

At other times by striking the water, they force the fish to the surface, then again others with their sieves for flour or big empty calabashes, dip them into the water with such deftness that the fish are caught in them. Also, they used to go to the shore at night with lighted pindo leaves in their hands and when the fish gathered attracted by the light, they dipped them out with calabashes and sieves.

... The children stand along the edge of the sea and with their [308v] bows and arrows

116, 226

shoot the fish with much dexterity... swimming out to retrieve them when they are hit... they take them in great quantities and it is the principal exercise of the children, at which they pass much of their time.

7: Evreux--167-168 (1611-13) 1864 Tupinamba
116, 226, 251

The natives of Maranhão, Tapuytapera and Comma have a yearly and assured fishing season. . . . A few months after the rains, when the waters have receded, they sail in great numbers, with flour for several months or six weeks, and navigating along the coast they go to a place about 40 leagues away from the Island. They camp there building their ajoupanes (provisional cabins) and then fish, hunt alligators, and look for turtles. . . . The fish are caught in pools along the sandy shore where there is little water. If they come later in the season, these pools are dry and the fish dead. The number of these fish cannot be estimated. Though there are many natives who take them, far more are still left. . . . These fish are captured with small nets called poussars. They split the fish by the [168] dozen and barbeque them on a boucan, where they are smoked without removing the intestines. They take them back to their huts and live on them for a month or even two. When they want to eat them they remove the skin, which they pound in a mortar into a powder. They make their migans, that is to say their soup, with it.

8: Soares de Souza--289 (1570-87) 1851 Tupinamba
116, 226

The Indians catch the parati fish at night with small dip-nets called pucá. Many Indians gather and close the entrance of a cove with branches and when the tide is high they close the opening. At low ebb they put their dip-nets along the barrage and others strike the water to chase the fish into the nets. In this way they load full canoes of these fish and of others as well.

8: Soares de Souza--293 (1570-87) 1851 Tupinamba
116, 226

Pequitinin are small fish which are caught in holes where they remain at low ebb. They are so small that the Indians roast thousands of them wrapped in leaves and put under ashes. After cooking they remain agglomerated like.

8: Soares de Souza--294 (1570-87) 1851 Tupinamba
116, 226

The Indians take hundreds of crayfish every day, carrying them alive in a closed basket made of thin rods, which they call samurá. In each samurá they gather in a hundred of them.

8: Soares de Souza--303 (1570-87) 1851 Tupinamba
116, 412, 226

The Indians use the shells of fresh water mussels as spoons.

8: Soares de Souza--320 (1570-87) 1851 Tupinamba
116, 226

When these people want to fish in rivers or in sea coves they cut themselves a barrage of sticks and they strike the water above so as to drive the fish down-stream. They throw into the water certain mashed herbs called timbo. The fish are intoxicated and they float on the surface as if they were dead. Thus they catch a great many of them by hand.

8: Soares de Souza--322 (1570-87) 1851 Tupinamba
116, 481, 226

The Tupinamba are good swimmers and divers, and when they must, they can swim from three to four leagues. When they do not have anything to fish with, they enter the water at night and upon feeling the fish catch them by hand; in the same way they get crayfish and shrimps from the bottom of the sea.

9: Cardim--481 (1583-1601) 1906 Tupinamba
116, 283, 226

"Timbo are certaine wonderfull herbes, that growe from the earth like a string unto the highest top of the Mulberie trees, where they are, and some growe close to the tree like Ivie: they are very strong, and serve for bindings, and some are as big as a mans leg, and winde them never so hard they never breake, the barke of these is very fine poison, and serveth for a baite to kill the fish, and it is so strong, that in the Rivers wherein it is cast it leaveth not a fish alive as farre as it hath his vertue, and of these there be many sorts, and profitable as well for binders, as for to kill fishes."

"There is another fish which they call camboropíns which are about the size of atuns [tunny fish]. These fish have very hard scales, larger than [those of] other fish: these, too, they [AW: the fishermen referred to here may be Portugese] kill with harpoons, and when they desire to catch them they go out on a point [of land] or a rock, or other similar place adapted to the purpose. And a good fisherman, (so that he may not waste his shot) when he sees them coming lets them pass by, and waits until they are in a position so that he can harpoon them from behind; thus the harpoon [74] enters the fish, despite the scales which as I say are so hard that, if the harpoon should happen to strike them fairly, it would be a wonder if it penetrated. These are among the best fish of those parts because, aside from being very well flavoured, they are also very wholesome, and of a firmer quality than any other dish in the country.

There is also another species called tamoatás (80) which are about the size of sardines and grow only in fresh water. These fish are cover with shells, laminated like the

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"80. Tamoatás, called in Portuguese peixe do matto, 'forest fish,' or soldado, 'soldier.'"

coverings of the tatús which I mentioned above, and are very savoury; and the inhabitants of the land hold them in much esteem."

12: Magalhães de Gandavo--92 (1576) 1922 Tupinamba
116, 226, 501

"They live also on shell-fish, and fish which they catch along the coast in flat bottomed boats made of three or four logs bound together in such a way as to resemble the fingers of an extended hand; these will carry two or three people or more, according to the number of logs, because the logs are very buoyant and support a great weight on the water. The logs are fourteen or fifteen palms long and about two or three in circumference."

14: Vasconcellos--LXXVIII (1662) 1865 Tupinamba
116, 226

They fish with arrows which they shoot with great dexterity at the swimming fish. They also use poison which intoxicates the fish. These poisons are the leaves called japicay, the cipo (lianas) which they call timbo putyana or another called tinguy or tiniviry or a fruit called coruruapé, or roots of mangue or with the bark of the anda tree. They use also, after the Portuguese, hooks and fish baskets, called uruguy boandipiá.

15: Anchieta--141 (Prior to 1560) 1812 Tupinamba
116, 226

When the pirâ fish go upstream to spawn the Indians let them gather in places carefully enclosed and having a narrow entrance, and they poison the water with the juice of timbó. The intoxicated fish are easily captured and sometimes more than 12,000 of them are caught. Sometimes though the fishermen are numerous, there are so many fish that they are left on the shore.

20: Heriarte--16 [5] F-2 (1662) 1874 Tupinamba
116, 224, 226

They subsist through hunting and fishing; game and fish are killed with arrows and also with small reeds which they use. They are the enemies of work.